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SAT
OCT
24TH

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2:00 PM



BOTTLE SPECIALS

Proper Twelve Irish Whiskey **\$175**

Three Olive Vodka **\$150**

Maestro Dobel Tequila **\$150**

400 Conejos Mezcal **\$150**

Don Q Rum **\$150**

Citadelle Gin **\$150**

\$10 FEATURED COCKTAIL

Notorious

Proper 12 Irish Whiskey | Lemon | Ancho Reyes | Cinnamon
| Hot Pepper | Chocolate

(786) 870-4313 | INFO@GRAILSMIAMI.COM

2800 N Miami Ave, Miami, FL 33127

WWW.GRAILSMIAMI.COM

SNACKS

Crispy Brussel Sprouts

"Special House Made "Red October"
Hot sauce | Blue Cheese Foam

Cheeseburger Dumplings

Grails Sauce | Chili Threads

Take Two. Loaded Yucca Fries

Mojo Pork | Nuskie's Smoked Bacon |
Cheesy Sauce | Cilantro Cream |
Scallions

Ahi Tuna Tostadas

Coconut Arepa | Guacamole |
Cabbage Slaw | Spicy Mayo

Beer Brine Wings ½ DZ 10 / 1DZ 18

Choice of House Buffalo Sauce or
Korean BBQ or Lemon Pepper | Blue
Cheese Foam | Celery

Cheesy Fries

Smoked Bacon Bits | Grails
Cheesy Sauce

12

Samba Guacamole

Hass Avocado | Serrano Peppers |
Cilantro | Pomegranate |
Toasted Pumpkin Seeds | Tortilla Chips

11

13

Poke Nachos

Yellowfin Tuna | Tomato | Mango |
Seaweed Salad | Spicy Mayo | Togarashi
| Guacamole | Red Onion | Furikake |
Crispy Wontons

18

13

16

Seafood Salad Tostones

Guacamole | Spicy Mayo | Red Onion |
Cilantro | Togarashi | Thin Tostones

16

BBQ Ribs

Dark Rum & Tamarind BBQ Sauce |
Crispy Garlic | Cilantro

14

10

Vegetarian Sliders

House Vegan Patties | Guacamole |
Caramelized Onion | Tender Lettuce |
BBQ Sauce

16

HEALTHY HABITS

Nitro Watermelon Tataki 14

Pomegranate | Watermelon & Lime Granita | Sumac
| Toasted Pumpkin Seeds | Kalamata Olive Oil

Florida Citrus Salad 12

Orange Segments | Avocado | Red Onion | Mixed Greens | Dill
| Beet Purée | Crispy Quinoa | Honey Lime Vinaigrette

Brussel Sprout Caesar 12

Truffle Caesar Dressing | Parmesan Snow |
Candied Pecans | Lemon Zest

LARGE KICKS



Southern Gaucho BBQ

Grilled Skirt Steak | Chorizo
| House Chimichurri | Lime |
Truffle-Parm Fries

The Dirty Dog

12 inch All-Beef Hotdog |
Spiced Honey | Kimchi |
| Brioche Bun | House Fries

"The Concept Lab" Burger

House Blend Patty | Pimento
Cheese | Shaved Red Onion |
House Pickles | Bacon Jam |
Grails Sauce | House Fries

Remastered Chicken Sandwich

Karaage Fried Chicken |
Yuzu Kosho | Red Cabbage |
Tomato | Roasted Fingerling

Grill Out (Feeds 2)

Skirt steak | Ribs | Chorizo |
Chicken | Coleslaw | Chimichurri |
Choice of Tostones or Fries

28 Triple Double Sandwich 15

Mojo Pork | Grilled Chicken | Chorizo |
Potato Sticks | Melted Smoked Gouda &
Cheddar | Grails Sauce | Cabbage |
Sweet Mallorca Bread

14

Lobster Roll

Buttered Bun | Lemon-Chive Mayo

27

Grilled Half Chicken

Salsa Verde | Sweet Garlic and Lemon
Glaze | Confit Fingerling Potatoes

28

20

Charred Cauliflower Mac & Cheese 14

Cheesy Smoked Gouda Sauce | Crispy
Sriracha Breadcrumbs | Chives

18

(Fried Chicken 6 | Skirt Steak 8)

75

SIDE KICKS 7

House Tostones
Battered French Fries
Crispy Yucca
Confit Fingerling Potatoes
Side Caesar Salad

DRAFT

Rusty Blonde | Golden Ale | 6% ABV | Tarpon River 8

Easy drinking slightly fruity Golden Ale with a touch of spiciness.

Inzane Lager | Lager | Tarpon River | 5 % ABV | Tarpon River 8

Easy drinking, light and crisp. American light Lager.

Honey Love | Cream Ale | 9,5% ABV | Tarpon River 7

Crisp with a lightly sweet finish and aromas of honey, Imperial Cream Ale.

Deflated | IPA | 7% ABV | Tarpon River 7

N. E. style IPA, slightly hazy, smooth body accented with Citra hops resulting in a hoppy aroma.

La Playita | Pilsner | 5,1% ABV | The Tank 7

Hop accented German style Pilsner, light and refreshing with a dry finish.

Freedom Tower | Amber | 5,3% ABV | The Tank 7

American style Amber, malty with notes of caramel, subtle hints of stone fruit.

Passion Fruit Cider | Cider | 4,5% ABV | Broski 7

Well balanced sweetness and acidity. Semi sweet profile with delicious passion fruit aroma.

Faded | IPA | 6,8% ABV | Old Deck 7

Hazy, tropical inspired IPA, notes of mango and guava, hoppy, dry, slightly fruity finish.



CAN

Narragansett Lager | 5 % | ABV 5

Jai Alai IPA | Cigar City | 7.5 % ABV 8





Satisfy your Sole	14
Ketel One Vodka Lime Watermelon Lemon Verbena Ginger	
Staple Pigeon	13
Corazon Tequila Citrus Blend Pineapple Cilantro Passion Fruit Savory Salt	
Chai-Kwando	13
Chai Infused Corazón Tequila Hibiscus Coconut Lime Spiced Salt	
'88 Old Fashioned	13
Four Roses Bourbon Ginger Vanilla Angostura & Mole Bitters Orange Oils	
The Weatherman	13
Havana Club Añejo Lime Spiced Vanilla Cordial Vanilla Bitters Nutmeg DRY Vanilla Soda	
Big in Japan	13
Toki Japanese Whisky Lemon Green Tea Lemongrass Cucumber Soda	
Peach-Co Sour*	13
Barsol Pisco Grai't Lemon Peach Lavender Egg White Angostura Bitters	
Notorious	13
Proper 12 Irish Whiskey Lemon Ancho Reyes Cinnamon Hot Pepper Chocolate	
Frozen Passion Fruit Aperol Spritz	13
Aperol Citrus Blend Sauvignon Blanc Passion Fruit Prosecco	
Piña Colada	13
Don Q Blanco Rum Plantation Original Dark Rum PX Sherry Coconut Cream Cold Pressed Pineapple Angostura Bitters	
Espresso Martini	12
Haig Club Cold Brew Vanilla Cacao Mole Bitters Lemon Oils	



SICK ENDING

Whiskey Butterscotch Pudding 8

Salted Caramel | Mini Fudge Brownies | Whipped Cream

Tres Leches Brûlée 12

Tres Leches | Passion Fruit Crème Brûlée | Merengue

Basque Burnt Cheesecake 10

Strawberry Yuzu Compote

COFFEE

ESPRESSO 2.50

DOUBLE ESPRESSO 4

MACCHIATO 3

AMERICANO 3

CAPPUCCINO 3.50

CAFE LATTE 3.50





THE PRE-GAME

MONDAY, WEDNESDAY, THURSDAY
FROM 4PM TO 7PM

50% OFF COCKTAILS

'88 Old Fashioned

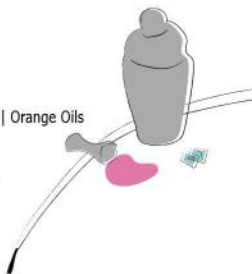
Four Roses Bourbon | Ginger | Vanilla | Angostura & Mole Bitters | Orange Oils

Frozen Passion Fruit Aperol Spritz

Aperol | Citrus Blend | Sauvignon Blanc | Passion Fruit | Prosecco

Grails Mule

Vodka | Home Made Ginger Cordial | Lime | Sparkling Water



BAR BITES

\$8

Red October Sprouts

Crispy Brussel Sprouts | Texas Pete Hot Sauce | Gochujang Korean Chili | Blue Cheese Foam

Take Two. Loaded Fries

House French Fries | Roasted Poblano & Beef Chili | Truffle Cheese Sauce

Samba Guacamole

Hass Avocado | Serrano Peppers | Cilantro | Pomegranate | Toasted Pumpkin Seeds | Tortilla Chips

Lit Up Ribs

Tandoori Spiced Baby Back Ribs | Cilantro Chutney | Pickled Red Onion | Cilantro | Mango Glace



OVERTIME

MONDAY, WEDNESDAY, THURSDAY
8PM TO CLOSE
\$10 SIGNATURE COCKTAILS



BOTTLE MENU

Vodka

Ciroc	300
Haku Vodka	200

Tequila

Don Julio	300
Dobel Maestro Díamante Tequila	200

Gin

Tanqueray •10	300
Ford Gin	200

Rum

Havana Club Rum	200
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Whiskey / Bourbon

Johnny Black Label	300
Bulleit Bourbon	300
Proper 12 Whiskey	200
Makers Marks	275

Cognac

Courvoisier	300
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BOTTLE COCKTAILS

Satisfy Your Sole	55
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Ketel One Vodka | Lime | Watermelon | Lemon Verbena | Ginger

Staple Pigeon	55
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Corazon Tequila | Citrus Blend | Pineapple | Cilantro Cordial |
Passion Fruit | Savory Salt

WINE BY THE GLASS:

Sparkling

Le Contesse Prosecco Veneto, Italy	12 / 55
Taittinger Brut Reserve Champagne, France	18 / 85

Rosé

AIX Coteaux D' Aix En Provence, France 2019	12 / 120 (1.5L)
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White

Torresella Pinot Grigio Veneto, Italy 2018	10 / 45
Crossings Sauvignon Blanc Marlborough, New Zealand 2018	12 / 55

Red

Cantina Lavis Pinot Nero Trentino, Italy 2018	13 / 55
Bodegas Salentein Malbec Mendoza, Argentina 2018	13 / 55
Clos de los Siete Bordeaux Blend Uco Valley, Argentina 2017	12 / 55

WINE BY THE BOTTLE:

Sparkling

Moët & Chandon Brut Imperial Champagne, France	125
Veuve Clicquot Brut Champagne, France	150
Dom Pérignon Brut Champagne, France	400
Ruinart Brut Rosé Champagne, France	175

White

Santa Margherita Pinot Grigio Alto Adige, Italy 2018	65
Roth Sauvignon Blanc California, United States 2017	52
Sauvion Sauvignon Blanc Sancerre, France 2018	85
Jaques Dumont Sauvignon Blanc Sancerre, France 2018	75
Eroica Riesling Washington, United States 2017	65
Les Charmes Chardonnay Burgundy, France 2017	50
Domaine J. A. Ferret Chardonnay Burgundy, France 2017	90
Villa Sparina Gavi di Gavi Piedmont, Italy 2018	55
Louis Jadot Chardonnay Chablis, France 2018	75

Red

Chalk Hill Pinot Noir California, United States 2018	75
Termes Tinta De Toro Toro, Spain 2016	55
B.R. Cohn Cabernet Sauvignon California, United States 2017	60
Wade Cellars Cabernet Sauvignon California, United States 2016	175
Jordan Cabernet Sauvignon California, United States 2015	150





HOOKAH MENU

FLAVORS

60

Air Jordan 1 *(Citrus Mango Ice)*

Yeezy *(Lemon Mint)*

Nike Dunk *(Açaí Raspberry Ice)*

Air Max 1 *(Fresh Melon)*

Ultra Boost *(Fresh Blueberry)*

Cactus Jack *(Arctic Tropical Fruits)*

Off-White *(Strawberry Milkshake)*

Air Force 1 *(Banana Milkshake)*

EXTRAS

Ice Bazooka *(Frozen Mouth Tip)*

Mix Your Own

Refill

5

5

35